

## Disposal of Food Waste

Food in your home may be unsafe as a result of the recent tornado, either because the containers are damaged or if the refrigerator or freezer is without power for a few days. As food waste decomposes, it can be a health hazard and can attract rodents and other vermin. Discard refrigerated foods if they have been without refrigeration for more than two hours.

Take these steps to dispose of food waste:

- Do not keep any food that may be spoiled or contaminated, including:
  - Food from refrigerators and freezers, including catsup, mustard, pickles, jelly, sandwich meat, milk, juices, etc.
  - Dry food in damaged packages.
- Place food waste in plastic bags and discard.
- **When in doubt, throw it out!**

Take the following steps to clean refrigerators and freezers:

- Remove everything from the refrigerator or freezer.
- Use paper towels or rags to wipe up spills and leaks and dispose of them with the food waste.
- Wash out the appliance with warm, soapy water.
- Wash out the fridge or freezer with a strong bleach solution. Use 1½ cups of bleach in 1 gallon of water. Use latex or rubber gloves if you have sensitive skin that may be irritated by the bleach solution.
- To remove odors, wipe out the appliance with a mixture of water and baking soda, or keep a box of baking soda in the appliance. You also may want to air out the appliance for a few days before plugging it in and using it again.
- Make sure that children can't climb into the appliance and become trapped. Refrigerators and freezers are airtight and could cause a child to be suffocated.

If you have any questions about food waste, call the Rolette County Public Health District at 701.477.5646 or the North Dakota Department of Health Division of Waste Management at 701.328.5166.